

WHAT IS CLAIMED IS:

1. A manufacturing method for extomopathogenic fungi and extending the preservation time limit of the entomopathogenic fungi, comprising the following steps:

5 Step A (drying): the cooked rice with the spores of metarhizium anisopliae being dried in a dry in a certain temperature to make the spores have a certain hydrous rate; and

 Step B (sieving): the dried rice being stirred and some powder being added into the dried rice for the spores being easily
10 detached from the dried rice, the dried rice being sieved from the spores and the powder.

2. The manufacturing method for extomopathogenic fungi as claimed in claim 1, wherein the dry temperature is set from 15°C to 25 °C and the spores is dried to have a hydrous rate between 7% to 10%.

15 3. The manufacturing method for extomopathogenic fungi as claimed in claim 1, wherein the powder for detaching the spores from the cooked rice is maltodextrin that is dissolvable.

 4. The manufacturing method for extomopathogenic fungi as claimed in claim 2, wherein the powder for detaching the spores from
20 the cooked rice is maltodextrin that is dissolvable.

5. The manufacturing method for extomopathogenic fungi as claimed in claim 2, wherein the powder with the spores is packaged

into a pack with a suitable volume.

6. The manufacturing method for extomopathogenic fungi as claimed in claim 3, wherein the powder with the spores is packaged into a pack with a suitable volume.

5 7. The manufacturing method for extomopathogenic fungi as claimed in claim 4, wherein the powder with the spores is packaged into a pack with a suitable volume.